Potato Pea Curry for 100

Makes: 100 servings

Prep Time: 3 hours 15 minutes

Cook Time: 1 hour 15 minutes

Equipment:

- **38 L** pot
- **large** skillet
- **large** serving bowl

Parboiled Potatoes:

Prep Time: 1hour 15 minutes

- **23 litres** boiling water
- **¼ cup** sea salt (optional)
- **100 potatoes** washed and cubed

In a very large pot (40 quart or larger), bring water to a boil (approx. 1 hour). If using salt, add it to water. Carefully add potatoes so there is no splashing and bring to a second boil. Boil untiol potatoes turn sot, or about fifteen to twenty-five minutes. Drain.

Curry

Prep Time: 2 hours

- **2 cups** olive oil (opt.)
- **4 heads garlice** diced

- **15 onions** diced
- **6 cups** nutritional yeast
- **6 cups** curry powder
- **4 tbsp** sea salt (opt.)
- **16 oz.** peas
- **6 lbs.** margarine (opt.)

Preheat oven to 150F. Sauté 4 cups of diced garlic for thirty seconds in a dry skillet or in oil over high heat. Add onions and sauté until clear, or about three to five minutes. Add yeast and curry. If using salt, add it too. Stir often. Add enough potatoes (already prepared) to fill the skillet. Mix well. (You can add a little water, if desired.) When the spices are thoroughly mixed with the potatoes, add two packages of frozen peas and 1 stick of margarine if you wish. If you wish, after the margarine has melted and mixed in, empty skillet into a large metal serving bowl. Plae in a 150F oven to keep warm, and repeat the process until all the spices, potatoes and peas are mixed together. Serve hot.

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